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**Meat—Cattle not to be Slaughtered in Public. (Reg. No. 24, Bd. of H., June 5, 1912.)**

No cattle shall be slaughtered, dressed, or hung, or the meat of any thereof, wholly or partly, within any street, avenue, or sidewalk, or public alley or place, nor in any place or position that said killing (or bodies or parts of such animals, when hung, and before they have ceased to bleed) shall be in view of any street, avenue, or alley, or of the persons who may be therein; nor shall any blood or dirty water or other substance from such cattle, meat, or place of killing, or the appurtenances thereof, be allowed to run, fall, or to be in any street, avenue, sidewalk, alley, or place.

**Slaughter Houses—Sanitary Regulation of. (Reg. No. 52, Bd. of H., July 24, 1912.)**

All houses or places in this city in which animals are slaughtered for human food or the meat and meat products are prepared, cured, packed, stored, handled, or sold for such purpose shall be suitably lighted and ventilated and maintained in a sanitary condition. All work in such establishments shall be performed in a cleanly and sanitary manner.

(a) Ceilings, side walls, pillars, partitions, etc., shall be frequently whitewashed or painted, or where this is impracticable they shall, when necessary, be washed, scraped, or otherwise rendered sanitary. Where floors or other parts of a building or tables or other parts of the equipment are so old or in such condition that they can not be readily made sanitary they shall be removed and replaced by suitable materials or otherwise put in a condition acceptable to the chief food inspector. All floors upon which meats are piled during the process of curing shall be so constructed that they can be kept in a clean and sanitary condition, and such meats shall also be kept clean.

(b) All trucks, trays, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process shall be thoroughly cleansed daily, if used.

(c) The aprons, smocks, or other clothing of employees who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily, if used. Employees who handle meat or meat-food products shall be required to keep their hands clean.

(d) All toilet rooms, urinals, and dressing rooms shall be entirely separated from compartments in which carcasses are dressed or meat or meat-food products are cured, stored, packed, handled, prepared, or sold. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition.

(e) The rooms or compartments in which meats or meat-food products are prepared, cured, stored, packed, or otherwise handled shall be properly lighted and ventilated, and shall be so located that odors from toilet rooms, catch basins, casing departments, tank rooms, hide cellars, etc., do not penetrate them. All rooms or compartments shall be provided with cuspidors, which employees who expectorate shall be required to use.

(f) Persons affected with tuberculosis or any other communicable disease shall not be knowingly employed in any of the departments of establishments where carcasses are dressed, meats handled, or meat-food products prepared, and any employee suspected of being so affected shall be so reported by the chief food inspector to the manager of the establishment and to the health officer.

(g) No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughter house is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishments shall, whether they are used or not, be maintained in a sanitary condition.